INFORMATION LETTER

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FDA Schedules Hearing on Orange Juice Standards

Notice is given in the *Federal Register* of December 2 that FDA will hold a public hearing at 10 a.m. January 30 on its proposal for standards of identity for orange juice and orange juice products.

An order establishing definitions and standards of identity for orange juice products was published in the *Federal Register* of March 1, but objections were filed which cannot be resolved without a public hearing.

N.C.A. Recipe Book Uses Canned Vegetables

The third in the "fifteen series" of recipe leaflets using canned foods was issued in November by the Consumer Service Division. *Vegetables With a Flair—15 Easy Recipes* continues the present plan of presenting recipes by subject.

The first mailing was made nationally to food leaders. Included were magazine and newspaper food editors, radio and television women, utility home service departments, extension and home demonstration leaders, business home economists, agency and public relations firms. Copies were also mailed to N.C.A. members.

Recipes and photographs were produced in the N.C.A. test kitchens by Gloria Hansen, Manager of Test Kitchens, and offer a wide range of vegetables prepared in interesting ways. Old favorites, too, are included but often with a variance in seasoning or serving. All recipes were taste-test approved for flavor preference.

The acceptance of the subject leaflets has been extremely gratifying. Numerous food editors, radio and television people have reissued selected recipes from the first two leaflets for their audiences.

The fourth in the series will be a dessert leaflet, followed by a party and snack one. When the series is completed all classifications of canned foods will be included.

New Factory Inspection Bill Still Listed as FDA Objective

Proposed legislation to strengthen the factory inspection provisions of the Federal Food, Drug, and Cosmetic Act will be included among the bills recommended by the FDA for introduction in the 87th Congress, it was confirmed this week.

Addressing a joint national conference of the Food Law Institute and the Food and Drug Administration, Deputy Food and Drug Commissioner John L. Harvey asserted his belief that the language of the law should be clarified next year to remove the present "twilight zone" concerning what an inspector should and should not see. Mr. Harvey added that he favors "more thorough and comprehensive factory inspection."

As amended in 1953, Section 704 of the Food and Drug Act authorizes the FDA to inspect plants and warehouses "and all pertinent equipment, finished and unfinished materials, containers, and labeling therein." The FDA has acknowledged that this authority does not extend to formula, quality control, laboratory, complaint, or personnel files, or to other company records.

Administration bills introduced last July would have broadened FDA's inspection authority to cover "all records, files, papers, processes, controls, facilities, and things therein bearing on whether articles which are adulterated or misbranded within the meaning of this Act, or which may not be manufactured, introduced into interstate commerce, or sold or offered for sale by reason of any provision of this Act, have been or are being manufactured, processed, packed, transported, or held in any" factory or warehouse.

The FDA-sponsored legislation expired with the adjournment of the 86th Congress on September 1. It has been generally assumed, however, that the Administration would request the introduction of similar, if not identical bills, at the 1961 session.

A proposal "to clarify and strengthen existing inspection authority" of the FDA was endorsed in October by a scientific advisory committee which had been appointed by the National Academy of Sciences-National Research Council.

The FDA's 1961 legislative proposals have been discussed with HEW Secretary Flemming but have not been coordinated with the incoming Administration, Mr. Harvey emphasized.

The 87th Congress will convene on January 3. Whether the introduction of FDA's bills will be requested prior to the inauguration of a new President on January 20 will presumably be decided by Secretary Flemming.

FDA Rules on DDT Residues in Sweet Corn Cannery Waste

The FDA has published in the *Federal Register* of December 1 an order lowering the tolerance for DDT on sweet corn and specifying the conditions under which DDT-treated sweet corn cannery wastes may be fed to livestock.

Following is the text of the FDA order, as published in the *Federal Register* of December 1:

TITLE 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

SUBCHAPTER B—FOOD AND FOOD PRODUCTS

PART 120—TOLERANCES AND EXEMPTIONS FROM TOLERANCES FOR PESTICIDE CHEMICALS IN OR ON RAW AGRICULTURAL COMMODITIES

TOLERANCES FOR RESIDUES OF DDT IN OR ON SWEET CORN AND STATEMENT OF POLICY AND INTERPRETATION REGARDING RESIDUES IN OR ON CORN FORAGE, CORN FODDER, CORN SILAGE, CORN STOVER, OR SWEET CORN CANNERY WASTE

A proposal was published in the *Federal Register* of April 18, 1958 (23 F.R. 2574) to change the tolerance for DDT on sweet corn from 7 parts per million, based on the whole ear as marketed, to 3½ parts per million in or on sweet corn (kernels plus cob with husks removed). This change was based on a showing that in some sweet-corn growing areas only early

season application of DDT is required to control corn-borer infestation. In other areas many additional applications are required later in the growing season to control ear worm infestations. High residues result on the husks and forage from sweet corn from late-season application of DDT, but in all cases residues of DDT on the kernels plus cob should be within 3.5 parts per million.

No objection was received following the publication of the proposal concerning the change in the tolerances for DDT on the fresh vegetable sweet corn to 3½ parts per million, with the specification that residues would be determined on kernels plus cob after removing any husk present on the corn as marketed.

It was also proposed that a tolerance of zero be established for residues of DDT in or on husks and forage from sweet corn. Objections were received to the proposed zero tolerance on sweet corn husks and forage. In these objections it was pointed out that sweet corn cannery waste bearing low residues of DDT from only early season applications was suitable for feed for meat animals.

The National Canners Association in their objections proposed a tolerance of 5 parts per million for DDT in or on sweet corn cannery husks and cob ensilage to be used for feed for meat animals up to 60 days prior to slaughter. They stated that if such restrictions were observed the tolerance of 7 parts per million for DDT in the fat of meat of cattle, hogs, and sheep would not be exceeded at the time of slaughter. The association submitted data in support of these statements and included data intended to show that DDT residues on sweet corn cannery waste from sweet corn receiving only early season DDT application will be unlikely to exceed 5 parts per million.

Review of the data submitted by the National Canners Association and other available data indicates that much sweet corn cannery waste and other sweet corn forage bearing DDT residues not exceeding 5 parts per million are available. However, the data also show that husks and forage from sweet corn that received more than two early applications for first generation corn borer control will usually exceed 5 parts per million.

It is generally recognized that forage from DDT-treated sweet corn cannot be fed to dairy animals under any circumstances without transmission of DDT from feed to the milk. A statement regarding the limitations on the use of corn forage and sweet corn cannery waste from corn treated with DDT for livestock feed is being concurrently published in this order under § 120.147a.

The Commissioner of Food and Drugs, on the basis of the facts outlined above and other available data, has concluded that a change in the tolerance for DDT in or on the fresh vegetable sweet corn should be made as proposed, but that no tolerance should be established for DDT in sweet corn husks, forage, or sweet corn cannery waste. Therefore, pursuant to the provisions of the Federal Food, Drug, and Cosmetic Act (sec. 408 (b), (e), 68 Stat. 511, 514; 21 U.S.C. 346a (b), (e) and under the authority delegated to him by the Secretary of Health, Education, and Welfare: *It is ordered*, That the regulations for tolerances for pesticide chemicals in or on raw agricultural commodities (21 CFR 1958 Supp., 120.101, 120.147) be amended as set forth below:

§ 120.1 [Amendment]

1. In § 120.101 *Specific tolerances for pesticide residues in or on fresh fruits and vegetables, paragraph* (e) (43) is amended by deleting the line "DDT------- 7 p.p.m."

2. Section 120.147 is changed to read as follows:

§ 120.147 Tolerances for residues of DDT.

Tolerances for residues of DDT (a mixture of 1,1,1-trichloro-2,2-bis(*p*-chlorophenyl) ethane and 1,1,1-trichloro-2-(*o*-chlorophenyl)-2-(*p*-chlorophenyl) ethane) are established in or on raw agricultural commodities, as follows:

(a) 7 parts per million in the fat of meat from cattle, hogs, and sheep and in or on sweetpotatoes (from postharvest use).

(b) 3.5 parts per million in or on the fresh vegetable sweet corn (determined on kernels plus cob after removing any husk present when marketed).

3. Part 120 is amended by adding thereto the following new section:

§ 120.147a DDT residues in corn forage, corn fodder, corn silage, corn stover, and sweet corn cannery waste; statement of policy and interpretation.

(a) Section 121.101(b)(43) of this chapter, promulgated on March 11, 1955, permitted a tolerance of 7 parts per million for residues of DDT in or on the fresh vegetable sweet corn. Because of a showing of the unsuitability of the tolerance level based on sweet corn as marketed, § 120.147(b) of this chapter now provides a tolerance of 3.5 parts per million of DDT in or on the fresh vegetable sweet corn (determined on kernels plus cob after removing any husk present when marketed). Residue studies have indicated that the application of DDT in any manner to the feed of dairy cows or to the dairy cows themselves results in residues of DDT in milk. No tolerance has been established to permit any residues of DDT in milk. Corn forage, corn fodder, corn silage, corn stover, or sweet corn cannery waste containing any amount of DDT is unsuitable as a feed for dairy cows and should not be represented, sold, or used for that purpose.

(b) A tolerance of 7 parts per million for residues of DDT in the fat of meat from cattle, hogs, and sheep has been established in § 120.147(a). Animals that consume corn forage, corn fodder, corn silage, corn stover, or sweet corn cannery waste containing DDT may accumulate considerably more of the chemical in their fat than is present in the feed itself, and a long time may be required on a diet free of DDT to reduce excessive levels of DDT to the tolerance level. Unless the person who raises meat animals is in a position to determine the magnitude of DDT residues in these corn feed products and to insure that the conditions of feeding are such that the residues in meat from such animals will be within the established tolerance, these products from DDT-treated corn should not be used in the feeding of meat animals.

Any person who will be adversely affected by the foregoing order may at any time prior to the thirtieth day from the date of its publication in the *Federal Register* file with the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue SW., Washington 25, D.C., written objections thereto. Objections shall show wherein the person filing will be adversely affected by the order, specify with particularity the provisions of the order deemed objectionable and the grounds for the objections. If a hearing is requested, the objections must state the issues for the hearing. A hearing will be granted if the objections are supported by grounds legally sufficient to justify the relief sought. Objections may be accompanied by a memorandum or brief in support thereof. All documents shall be filed in quintuplicate.

Effective date. This order shall be effective for interstate shipments made from corn harvested after January 1, 1961.

(Sec. 408 (b), (e), 68 Stat. 511, 514; 21 U.S.C. 346a (b), (e))

Dated: November 23, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

Canned Ripe Olives for USDA

USDA announced November 25 plans to purchase canned ripe pitted olives, packed from 1960-crop olives grown in the United States, for use in nonprofit school lunch programs and other eligible outlets.

USDA will offer to buy the olives as a surplus removal activity, according to the announcement. The quan-

tity to be purchased will depend on quantities and prices offered.

Details and specifications of the offer to purchase will be mailed to olive canners. They also will be available from the Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C., or from W. Allmendinger, Fruit and Vegetable Division, Agricultural Marketing Service, USDA, 2082 Center St., Berkeley 4, Calif.

Canned ripe olives also have been placed on the USDA Plentiful Foods List for January.

Grapefruit Sections for USDA

USDA announced December 2 an offer to buy canned grapefruit sections of the 1960-61 crop for distribution in the National School Lunch Program.

Offers may be submitted for the sale of U. S. Grade A (Fancy) canned grapefruit to be packed in No. 3 cylinder cans. Contracts will provide that not more than 10 percent of the contracted quantity may be of U. S. Grade B (Choice), at the contractor's option, at a discount of 25 cents a case.

Offers should be submitted to the Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C., by 9 a.m. EST December 13 for acceptance by December 16.

Delivery will be required during the period January 9 through March 4.

Shipments of Metal Cans and Glass Containers, Jan.-Sept.

METAL CANS

	Jan.-Sept. cumulative 1959	1960
	(*short tons of steel*)	
Fruit and fruit juices (including cans for fruit base still drinks sold as soft drinks)	1,305,204	586,457
Vegetable and vegetable juices		641,557
Meat, including poultry	109,864	103,983
Fish and sea food	93,065	97,904
Baby food, including formulas	374,190	33,536
"Other" foods, including soups		360,190

GLASS CONTAINERS

	Jan.-Sept. cumulative 1959	1960
	(*thousands of gross*)	
Wide-mouth food (including fruit jars, jelly glasses, and packers' tumblers)	34,682	33,642
Narrow-neck food	13,249	13,966

Strong Import Quarantine Against Fruit Pests Urged

A strong quarantine program to prevent entry of new citrus and subtropical fruit pests into the United States has been urged by the USDA's Citrus and Subtropical Fruit Research and Marketing Advisory Committee.

The committee also called for more emphasis on all phases of agricultural research. It met November 17-22 at three locations in Florida to gain firsthand knowledge of agricultural research under federal-state cooperation.

Committee members met first at Orlando to view the work of the Agricultural Research Service and the Agricultural Marketing Service underway at the U. S. Horticultural Field Laboratory. At Winter Haven the committee saw work in progress at USDA's Fruit and Vegetable Products Laboratory and the State Citrus Experiment Station at Lake Alfred nearby. At Miami the committee visited the U. S. Plant Introduction Station and the State Subtropical Experiment Station.

After viewing ARS plant quarantine efforts at Miami, committee members restated the need for continuous surveillance for foreign insect pests that might enter the country and threaten U.S. fruit crops.

Research proposals which committee members felt merited highest priority attention include:

Farm research: Expanded research to speed development of more effective harvesting methods and equipment for citrus and subtropical fruits to reduce costs and aid in maintaining quality. In the field of entomology research, the committee recommended the initiation of Mediterranean fruit fly research in Central America, where the area infested by the fly is enlarging, and expanded research on the biological control of citrus fruit insects and mites by parasites, predators, and diseases.

Utilization research: Expanded basic research on the chemical constituents of citrus and subtropical fruits, with special attention to the chemical changes occurring during pretreatment, processing, and handling that may change flavor, color, and odor. The committee felt fruit could be utilized more fully if new and improved products were developed from highly perishable fruits.

Marketing research: An expansion in research on postharvest decay and diseases of fruit was seen by the committee as a means of increasing the marketable life of fruit. Also, the group recommended establishment of better methods to measure and evaluate quality and maturity of fruit to provide more accurate grading and inspection.

Marketing services: Committee members saw a need for help in the development of foreign markets. And, domestically, they recommended improved grade standards for fresh fruit and improved methods of obtaining crop estimates.

Established under the Research and Marketing Act of 1946, the committee is made up of national leaders from the citrus and subtropical fruit industry. Its detailed recommendations for research to be undertaken by USDA will be submitted formally to the Department. Copies of its report will be available from the committee's executive secretary, Dr. Roy Magruder, Office of the Administrator, Agricultural Research Service, USDA, Washington 25, D. C.

Committee members attending the meeting included Willard E. Baier, manager of research, Sunkist Growers, Inc., Ontario, Calif.; Charles M. Sherrill, partner and general manager of the Knapp-Sherrill Company, Donna, Texas; and Marvin H. Walker, general manager, Florida Citrus Canners Cooperative, Lake Wales.

USDA Policy on Dry Beans

USDA announced November 25 that any 1960-crop dry pea beans taken over by CCC under price support operations will be sold only at the higher of the domestic market price or the statutory minimum price, which is 105 percent of the 1960 support rate plus reasonable carrying charges.

This pricing policy will apply to both domestic and export sales. It is designed, USDA said, to encourage maximum movement of 1960-crop dry pea beans into commercial market channels. It removes any uncertainty regarding CCC pricing of these beans after takeover and should make possible commercial holding of the bulk of the dry pea bean inventory.

Through October 31, 1960, a total of 1,867,969 hundredweight of 1960-crop dry pea beans had been put under price support loans and purchase agreements. This is considerably larger than the 792,473 hundredweight of 1959-crop pea beans put under support through October 31, 1959.

CCC has no inventory of dry edible beans at present. All stocks of 1959-crop dry edible beans taken over under price support were disposed of by late August, prior to 1960-crop harvest.

1960 Pack of Lima Beans

(N.C.A. Division of Statistics)

1960 Pack of Lima Beans by States

State	1959	1960
	(actual cases)	
Maryland	91,722	148,561
Delaware	635,976	798,615
N. Y., Pa., and Va.	69,898	33,134
Wisconsin	495,475	638,955
Other Midwest states	1,367,201	1,473,105
Other states	356,701	353,003
U. S. Total	3,007,975	3,445,373

1960 Pack of Lima Beans by Style

Style	1959	1960
	(actual cases)	
Green limas:		
Midget and tiny	265,114	533,433
Small	543,432	750,479
Medium	439,713	433,122
Large	5,823	13,468
Mixed	1,377,509	1,315,500
Green and white	231,661	399,371
Fordhooks	144,723	(a)
U. S. Total	3,007,975	3,445,373

(a) Included with green and white to avoid disclosure of individual packs.

Meat Canned in October

(Agricultural Marketing Service of USDA)

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	12,070	9,924	21,994
Canned hams	25,575	507	26,082
Beef hash	568	4,636	5,204
Chili con carne	1,083	17,441	18,555
Vienna sausage	284	4,741	5,025
Frankfurters and wieners in brine	4	660	664
Deviled ham	.....	988	988
Other potted and deviled meat products	.....	2,551	2,551
Tamales	265	3,422	3,687
Sliced, dried beef	34	196	230
Chopped beef	.....	682	682
Meat stew	361	8,333	8,693
Spaghetti meat products	376	11,019	11,395
Tongue (not pickled)	34	110	144
Vinegar pickled products	890	1,580	2,470
Sausage	.....	493	493
Hamburger	821	2,278	3,100
Soups	1,807	36,531	38,339
Sausage in oil	643	391	1,034
Tripe	.....	263	263
Brains	.....	156	156
Loins and picnics	1,742	168	1,910
All other products 20% or more meat	558	6,540	7,098
All other products less than 20% meat (except soup)	697	17,376	18,072
Total	47,813	131,016	178,829

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 181,125,000 pounds.

Canners' Stocks on Nov. 1 and Season Shipments

(N.C.A. Division of Statistics)

	Case basis	Carry-over month	Supply 1959-60	Supply 1960-61	Canners' Stocks, Nov. 1 1959	Canners' Stocks, Nov. 1 1960	Season Shipments to Nov. 1 1959	Season Shipments to Nov. 1 1960
			(thousands of cases)					
Corn	actual	Aug.	42,823	37,374	32,009	27,784	10,815	9,590
Peas	actual	June	38,670	33,248	23,934	20,841	14,736	12,407
Peaches	24/2½	June	33,722	34,081	18,304	20,306	15,418	14,475
Sweet cherries	24/2½	June	904	754	563	430	401	324
Apricots	24/2½	June	5,180	6,770	2,480	4,167	2,700	2,603
Purple plums	24/2½	June	1,061	650	1,233	354	728	296

Wholesale Distributor Stocks of Canned Foods

(Bureau of the Census, U. S. Department of Commerce)

	Nov. 1, 1959 Distributors*	Nov. 1, 1959 Canners	Nov. 1, 1959 Total	Nov. 1, 1960 Distributors*	Nov. 1, 1960 Canners	Nov. 1, 1960 Total
	(thousands of actual cases)					
Canned vegetables:						
Corn	3,800	32,009	35,809	4,043	27,784	31,827
Peas	3,977	23,934	27,911	3,481	20,841	24,322
Sauerkraut	704	4,090	4,794	612	4,709	5,321
Canned fruits:						
Apples	390	2,001	2,391	594	1,580	2,174
Applesauce	1,338	9,336	10,674	1,621	10,333	11,954
RSP cherries	505	2,459	2,964	472	1,330	1,802
Grapefruit segments	365	766	1,131	384	330	714
Pineapple	2,324	9,518	11,842	2,019	11,173	13,192
Canned juices:						
Citrus blends	455	373	828	485	335	820
Grapefruit	629	1,191	1,820	812	982	1,794
Orange	707	766	1,473	901	733	1,634
Pineapple	1,161	8,710	9,871	1,218	7,839	9,057
Maine sardines	296	1,001	1,397	277	1,258	1,535

* Including warehouses of retail multiunit organizations.

C.&T.R. Syndicate Features

The Bell Syndicate which services 35 newspapers in large metropolitan markets recently accepted two features submitted under the N.C.A. Consumer and Trade Relations Program. These are carried in their special syndicated column entitled "The Chef" with the byline of Sylvia Windle Humphrey.

One feature was geared to the United Nations Day anniversary and carried a photo and four recipes each involving canned foods; the other tied in to the sesquicentennial year of the birth of canning and included two recipes and a photo. Placement and materials were handled by the Dudley-Anderson-Yutzy firm, public relations counsel for the C.&T.R. Program.

Better Homes and Gardens

The Better Homes and Gardens Test Kitchens feature canned soups in an article, "Cooking With Soup," in the November issue of *Better Homes and Gardens* magazine. The four "prize tested recipes" use a total of 11 canned foods.

The recipes and canned foods used in them are Baked Corned-beef Burgers, corned beef and cream of vegetable soup; Shrimp Buffet Casserole, shrimp and tomato soup; Bavarian Wiener Supper, cream of mushroom soup and sauerkraut; and For-the-Crowd Casserole, whole kernel corn, cream of chicken soup, cream of mushroom soup and pimiento.

The article is attractively illustrated with a black and white photograph of each recipe.

Forthcoming Meetings

Dec. 5-6—Tri-State Packers Association, Annual Convention, Lord Baltimore Hotel, Baltimore

Dec. 5-6—Ontario Food Processors Association, Annual Convention, Royal York Hotel, Toronto

Dec. 10-14—National Food Brokers Association, National Food Sales Conference, The Conrad Hilton Hotel, Chicago

Dec. 13-14—National Conference on Water Pollution, Sheraton-Park Hotel, Washington, D. C.

Jan. 8-10—National Preservers Association, Annual Convention, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

Jan. 9-10—Northwest Canners and Freezers Association, Annual Meeting, Multnomah Hotel, Portland, Ore.

Jan. 12-13—Canners League of California, 38th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 12-14—Association of Food Distributors, Annual Convention, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

Jan. 22-25—National Canners Association and Canning Machinery and Supplies Association, 54th Annual Conventions, The Conrad Hilton Hotel, Chicago

Jan. 29-Feb. 1—Canadian Food Processors Association, Annual Convention, Prince Edward Hotel, Windsor, Ont.

Jan. 29-Feb. 1—Super Market Institute, Midyear Conference, Americana Hotel, Bal Harbour, Miami Beach, Fla.

Feb. 2-3—Statistical Quality Control and Instrumentation Workshop for the Food Industry (co-sponsored by N.C.A.), Cornell University, Ithaca, N.Y.

Feb. 21-22—Special Industrial Radio Service Association, 9th Annual Meeting, Bakersfield, Calif.

Feb. 24—Ozark Canners, Processors, Brokers & Supplymen Association, Annual Meeting, Colonial Hotel, Springfield, Mo.

March 3-4—Virginia Canners Association, 53d Annual Meeting, Hotel Roanoke, Roanoke

March 5-8—National Association of Frozen Food Packers, 20th Annual Convention, Dallas

March 5-7—Canners League of California, 57th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

March 14—National Canners Association Northwest Branch, Annual Canned Salmon Cutting, Olympic Hotel, Seattle

April 6-8—Institutional Food Distributors of America, Annual Convention, Hotel Americana, Bal Harbour, Fla.

April 9-12—U. S. Wholesale Grocers Association, Annual Convention, Hotel Americana, Bal Harbour, Fla.

May 7-10—Super Market Institute, 24th Annual Convention, McCormick Place Hotel, Chicago

June 18-22—National Association of Retail Grocers, 52d Annual Convention, Convention Hall, Philadelphia

Canned Beef for USDA

USDA announced November 23 that it had completed its weekly purchases of canned beef and gravy for distribution under the National School Lunch Program. Using Section 32 funds, USDA spent a total of $16,102,000 for 33,251,400 pounds of canned beef and gravy since the start of the program October 13. Purchases were made in 29-ounce cans.

Good Housekeeping

Canned foods are used extensively in two articles in the December issue of *Good Housekeeping* magazine.

The article "From Hawaii Ambrosial Pineapple Desserts" features "two delectable sweets, both of them perfect, cool conclusions to a festive meal." Canned pineapple juice and sliced pineapple are used in the recipe for Pineapple-Snow Pudding. Tropical Treasure Cake features a filling of crushed pineapple and a fluffy white frosting made with canned pineapple juice.

The second article, "Hearty Fare, Party Fare," includes a total of 24 canned foods in the 26 party ideas of "a little something wonderful" to serve on Christmas Eve.

Canned foods included are chicken pate, liver pate, pineapple juice, ripe olives, chicken broth, pimientos, caviar, artichoke hearts, chili sauce, catsup, tuna, tomato soup, deviled ham, anchovy paste, crab meat and mushroom buttons.

The eight-page article is attractively illustrated with two color and one black and white photographs of the snacks.

National Assn. of Food Chains

Paul J. Cupp of American Stores Co., Philadelphia, was elected chairman of the board of the National Association of Food Chains at the annual meeting.

T. C. Butler, Grand Union Co., was elected secretary; Roger M. Laverty, Jr., Thriftimart, Inc., Los Angeles, vice president; and Adrian O'Keefe, First National Stores, was reelected treasurer.

John A. Logan of Washington, D.C., was reelected president until his retirement in February; and C. G. Adamy, Washington, D.C., was continued as executive vice president.

Assn. of Pacific Fisheries

Aubin R. Barthold of the Alaska Packers Association, Seattle, was reelected president of the Association of Pacific Fisheries at the 47th annual convention. Other officers, also reelected, are:

T. F. Sandoz, Columbia River Packers Association, Astoria, Ore., first vice president; S. M. Rosenberg, New England Fish Co., Seattle, second vice president; and S. G. Tarrant, Pacific American Fisheries, Inc., Bellingham, Wash., third vice president.

Indiana Canners Association

Kenneth W. Lucas of the Indiana Packing Co., Royal Center, was elected president of the Indiana Canners Association at the annual convention.

Andrew Kutlik of Libby, McNeill & Libby, Kokomo, was elected vice president; and A. E. Coddington, Jr., Coddington Packing Co., Mt. Comfort, was reelected treasurer. Warren R. Spangle, Indianapolis; was continued in office as secretary.

Michigan Canners & Freezers

Robert L. Hutchinson of Michigan Fruit Canners, Inc., Fennville, was reelected president of the Michigan Canners and Freezers Association at the fall meeting, and Walter A. Reed, Lake Odessa Canning Co., Lake Odessa, was reelected vice president. Reed M. Roberts, Grand Rapids, was continued in office as secretary-treasurer.

New York State Canners

Michael Regan of Growers and Packers Co-op. Canning Co., Inc., North Collins, was elected president of the New York State Canners and Freezers Association at the 75th annual convention.

Wilbur Malin, Haxton Foods, Inc., Oakfield, was elected vice president; and Ben Dailey, Lustig Foods Corp., Brockport, was elected treasurer. William H. Sherman, Rochester, continues as secretary.

Pennsylvania Canners Assn.

Edward J. Nowicki, Jr., of Knouse Foods Cooperative, Inc., Peach Glen, was elected to the newly-established position of chairman of the board of the Pennsylvania Canners Association.

Allen S. Stauffer, The C. H. Musselman Co., Biglerville, was elected vice president—fruits. R. H. Pollock, H. J. Heinz Co., Chambersburg, was reelected vice president—vegetables; and J. B. Park, Brandywine Mushroom Corp., West Chester, was reelected vice president—mushrooms.

Jack R. Grey of York was continued in office as president and Miss R. M. Mears of York as secretary-treasurer.

Milan Smith Speaks at Ohio, New York Meetings

The 75th anniversary of the New York State Canners and Freezers Association was celebrated this week at the association's annual convention. N.C.A. President Milan D. Smith was a principal speaker. He also addressed the 53rd annual convention of the Ohio Canners Association this week.

NEW YORK STATE

Mr. Smith reported to the New York State processors on his tour of the Soviet Union last summer as a member of a U. S. food industry research delegation. Among other things, he told of a legend in Russia which attributes the invention of canning to a Russian.

The Russian claim is that the principle of canning was first presented to the Russian government in 1806 by one of their noted scientists, Vasilii Nazar'evich Karazin, a founder of the University of Kharkov. Such an accomplishment, in 1806, would have put Karazin four years ahead of Appert.

But, Mr. Smith continued, modern-day Russians say that the Czarist government did not support the talented inventor Karazin and he was temporarily forgotten. All of his records were destroyed by a fire, it is said, and only recently did some one discover that his granddaughter is the librarian of the Leningrad public library, and she was able to produce one of her grandfather's publications certifying that he preceded Appert.

Mr. Smith commented:

"There are many suspicious resemblances as one compares this very tardy account of this Russian discovery to the Appert story—the fact that the foods were tested on three-year sailing voyages, and by explorers; that the Russian army needed canned foods in their contest with Napoleon (instead of the other way around). These statements suggest that someone in Russia might have been reading the press releases that N.C.A. and C.M.I. have been issuing during this sesquicentennial year of canning, and recognized a good propaganda opportunity to glorify mother Russia. Imitation is indeed the sincerest form of flattery."

Mr. Smith noted in his address that New York State has 160 canning plants compared with 200 in the entire Soviet Union, packs 100 different canned food products compared with 200 to 300 in all of Russia, and produces one-fourth as much as Russia's entire canned food pack.

Highlights of Mr. Smith's address were reported in a press release issued by the N.C.A. Information Division to 323 newspapers and 81 radio-TV stations in New York State as well as to the local and national wire services and trade papers.

The New York Association honored N.C.A. Secretary Carlos Campbell in recognition of his services to the canning industry. In special ceremonies he was presented a camera as a gift of the New York Association. The presentation was made by George O. Myers of Comstock Foods, Inc., president of that association.

OHIO

Mr. Smith described to the Ohio Canners Association various phases of vegetable canning in Russia. In order of importance, Russia's canned vegetables are tomatoes, squash, eggplant, peppers, cucumbers, peas and corn, and the leading canned fruits are apples, plums, cherries, strawberries, and raspberries.

Mr. Smith pointed out that Ohio's 150 canneries amount to three-fourths as many as all of Russia's, and that Ohio packs about 3 billion containers of canned foods annually, the equivalent of almost three-fourths of Russia's production.

Highlights of Mr. Smith's address were reported in a press release issued by the N.C.A. Information Division to 280 newspapers and 60 radio-TV outlets in Ohio, the local and national wire services and trade papers.

Restaurant Operators To Hear of Canned Foods Advantages

Some of the advantages to be gained in volume feeding operations through the use of canned foods will be described to restaurateurs at a session of the East-South Restaurant Convention and Educational Exposition, meeting in Washington, D. C., December 6-8.

The meeting was arranged by the Restaurant Association of Metropolitan Washington and is expected to have a total attendance of some 7,000.

The N.C.A.'s part on the Restaurant Convention program will be a presentation on comparative costs of food products used in 50 typical volume feeding operations. The speaker will be James C. Scully, executive vice president of Leo Nejelski & Co., Inc., market development counsel, which developed the study as part of the Consumer and Trade Relations Program.

The report will be in the form of a case history of a hypothetical restaurant operator, an analysis of the costs of his food and labor, menu analysis, and some recommendations on how any restaurant operator can achieve tighter managerial control.

The N.C.A. presentation is scheduled at 2:30 p.m. in the Burgundy Room of the Sheraton Park Hotel in Washington.

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